

PIZARRO

BERMONDSEY STREET

£50 group set menu

100% Lomo Ibérico

5J acorn fed loin

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and EVOO

Croquetas del día

Daily changing croquetas

Padrón peppers (ve)

Fried peppers with sea salt flakes

Presa ibérica 5J

5J acorn fed 100% ibérico pork

Ensalada trocadero con vinagreta de miel (v)

Round lettuce and honey dressing

Espinaca a la crema con garbanzo (v)

Creamed spinach with chickpeas

Flan con nata

Traditional Spanish caramel pudding and whipped cream

PIZZARRO

BERMONDSEY STREET

£65 group set menu

100% Jamón Ibérico 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

Croquetas del día Daily changing croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Mejillones con mojo rojo Mussels in spicy sauce and coriander

Ensalada remolacha con ajo blanco (ve) Beetroot salad, almond sauce, orange and radicchio

Bacalao a la Donostiarra

Skrei cod in a traditional Basque sauce of garlic, chilli and vinegar

Pierna de cordero lechal

Suckling lamb leg

Ensalada trocadero con vinagreta de miel (v)

Round lettuce and honey dressing

Espinaca a la crema con garbanzo (v)

Creamed spinach with chickpeas

Patatas fritas caseras (v)

Homemade chips

Flan con nata

Traditional Spanish caramel pudding and whipped cream

PIZARRO

BERMONDSEY STREET

£85 group set menu

100% Jamón Ibérico 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

Croquetas de jamón Ibérico Jamón croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Morcilla de Burgos con calamar Squid with black pudding

Ensalada remolacha con ajo blanco (ve) Beetroot salad, almond sauce, orange and radicchio

Costillas de atún rojo Gadira marinadas

Bluefin tuna marinated ribs

Preso Ibérico 5J

100% 5J acorn fed Iberian pork shoulder

Ensalada trocadero con vinagreta de miel (v)

Round lettuce and honey dressing

Espinaca a la crema con garbanzo (v)

Creamed spinach with chickpeas

Patatas fritas caseras (v)

Homemade chips

Flan con nata

Traditional Spanish caramel pudding and whipped cream

PIZARRO GADIRA

Almadraba: Spain's ancient sustainable fishing technique capturing blue-fin tuna during its annual migration from the Atlantic Ocean.

£100 Group set menu

Salazones de las huevas

Salt-cured red tuna roe

Ventresca de atún cruda como Mojama con AOVE y almendras

White tuna belly EVOO and Marcona almonds

Tostada de atún de Andalucía

Tuna tartare, fermented chili-pepper sauce on toasted brioche

Atún encebollado al estilo Barbate

Tuna stew with onion, bay leaf, pimentón De la Vera and PX sherry vinegar

Costilla de atún marinada con patatas fritas

Marinated tuna ribs with garlic, parsley, white wine and fried potatoes

Chuleta de atún a la plancha con ensalada de zanahoria encurtida

Grilled White loin tuna steak with pickled carrot salad

Helado de limón con corazón de atún en salazón

Lemon ice cream with salted dry air tuna's heart